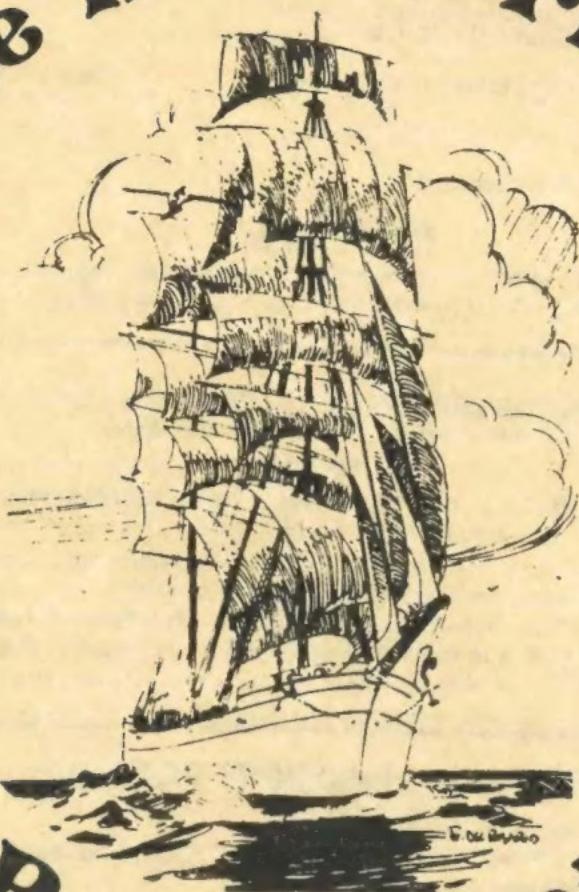


The Harbor Front



Restaurant

AT THE WHARF • LAHAINA, MAUI, HAWAII

PHONE (808) 667-7822



Chef de Cuisine
Maitre Rotisseurs
Wolfgang Schumann

DINNE

Served from

APPETIZERS

½ doz. Escargots "Bourguignonne"	5.95
Giant Shrimp Cocktail "St. Clair"	5.95
Fresh Blue Point Oysters (when available)	Market Price
Sashimi (served with traditional hot sauce)	5.95
Fresh Mushrooms Sautéed	3.95

ENTREES

These entrees include homemade Chicken Noodle Soup,
or House Salad, fresh vegetables, fresh bread and butter.

ASK FOR OUR FRESH CATCH OF THE DAY

Daily selected from our local Fisherman

Market Price

MAHI MAHI, ONO, AHI, OPAKAPAKA, EHU, ONAGA OR ULUA

Choice of preparations:

BROILED to perfection and served with sauce tartar

SAUTÉED in wine and lemon butter

OLD LAHAINA, topped with Kiwi fruit and a delicious wine sauce

BAKED, topped with fresh mushrooms and a sumptuous shallot
cream sauce

FOR THE SEAFOOD FRIEND

Stuffed Filet of Sole "Bora Bora"	15.95
filled with crabmeat, shrimps and fresh fish, topped with dill sauce and Sauce Hollandaise served with rice.	
Broiled Mahi Mahi	11.50
served with sauce tartar, rice	
Clams	12.95
on a bed of homemade pasta, wine and garlic sauce.	
Seafood Crepes	10.95
a combination of shrimps, crabmeat and fresh fish in delicate crepes, topped with dill sauce and Sauce Hollandaise served with rice.	
Fisherman's Platter "Captain Cook"	14.95
an array of breaded calamari, shrimps, scallops and fresh fish, deep fried served with french fries	
Breaded Shrimp Platter	13.95
deep fried served with french fries	
Fish and Chips	8.95
Mahi Mahi dipped in a tempura batter deep fried, served with french fries.	

CHICKEN SAUTÉED

Chicken Curry "Bombay"	10.25
served with Mango Chutney and Rice	
Chicken Breast "Picata"	10.95
tender chicken in lemon wine sauce served with Rice	
Chicken Livers	10.95
sautéed with Maui Onions, fresh Mushrooms in a Burgundy sauce	

Children's Portions Available, ask your waiter.

Water served by Request Only.

\$5.00 Minimum Per Person

Gratuity not included.

Sales Tax will be added to all Food and Beverage
We gladly accept Visa, MasterCard, American Express & Diners Club
Sorry, no personal checks!

R MENU

pm to 10 pm

SALADS

Iceberg Lettuce	2.75
with shredded carrots, fresh mushrooms and cherry tomatoes, house or bleu cheese dressing	
Caesar Salad	per person 2.50
prepared at your table for 2 or more	
Bay Shrimp Salad	8.95
it's an appetizer or meal	

SOUPS

Homemade Chicken Noodle Soup	2.50
Baked French Onion Soup	3.50

A LA CARTE

THE CHEF'S SUGGESTIONS

Giant Scampi "Provencale"	15.95
sautéed Prawns with garlic butter, fresh mushrooms, tomatoes and lemon juice served with homemade pasta	
Bouillabaisse "South Pacific"	19.95
with clams, shrimps, lobster and fresh fish in a delicious broth seasoned with saffron and anissette	
Fresh Scallops	16.95
tender and succulent, sautéed with fresh shallots, mushrooms, in a delicate wine sauce topped with sauce Hollandaise	
Veal Chasseur	17.95
sautéed veal with fresh mushrooms in a Marsala wine sauce overbaked with cheese, served with pasta	

Live Maine Lobster
select your own from our Lobster Tank
Market Price

SPECIALTIES PREPARED AT YOUR TABLE

Lobster "Orly" , flamed with Pernod (our own creation)	20.95
Filet Steak "Diane" Flambe	16.95
tender filets with sautéed shallots and mushrooms in a light mustard sauce	
Peppersteak Flambe	16.95
New York cut with fresh ground pepper and mustard flamed with cognac	

FROM THE BROILER

Lobster Tail	19.95
served with drawn butter and rice	
Choice New York Steak "Vienna Style"	14.95
topped with sautéed onions served with potatoes	
Filet Mignon	16.95
tender Filet steak wrapped in bacon topped with sauce Bearnaise	

With your dinner we recommend our House Wine by Almaden

CHABLIS ROSE BURGUNDY

by the Glass 1.95 $\frac{1}{2}$ Carafe 4.50 1 full Carafe 7.95

or try our Piesporter Michelsberg from Germany
by the Glass 2.75 $\frac{1}{2}$ Carafe 5.50 1 full Carafe 10.25

Ask your Waiter for our extensive Wine List

DESSERTS

Fresh Fruit Of The Day fresh strawberries or raspberries if available	Market Price
French Vanilla Ice Cream	1.95
Mousse Aux Chocolate with Kahlua	2.75
Homemade Strawberry Cheesecake	2.95
Cherries Jubilee Flambe for two	per person 4.25
Bananas Foster Flambe for two	per person 4.25
Fresh Strawberry Flambe for two	per person 4.95

By Preorder Only, we will prepare for you

Crepe Suzette "Francaise"
or our famous
Grand Marnier Souffle

COFFEE DRINKS

Cappuccino Royale (Coffee, Chocolate, Brandy)	3.75
Jamaican Coffee (Tia Maria, Dark Rum)	3.95
Irish Coffee (Irish Whiskey)	3.95
Koekoek Coffee (Kahlua, Brandy)	3.95
Cafe Grand Marnier	4.25

Above are all topped with fresh whipped cream

House Coffee, Darjeeling Tea, Milk	1.00
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COGNACS

Hennessy Extra	Hennessy XO	Martell Cordon Bleu
Martell Cordon Noir	Napoleon Bras D'or	Courvoisier VSOP
Remy Martin Vsop		Martell Louis XIII
Fine Cigar Assortment Available		